



*Aim for the moon, even if you miss,
you'll land among the stars... .*



DOMAINE
CLAVEL
RIVE DROITE DU RHÔNE

Situation



LÉGENDE / LEGEND

- Aire de l'AOC Côtes du Rhône
Côtes du Rhône production area
- Aire mixte des AOC Côtes du Rhône et Côtes du Rhône Villages
- AOC Clairette de Die et vins du Diois
- Aire mixte des AOC Châtillon-en-Diois et Clairette de Die
- AOC Costières de Nîmes
- Aire Mixte des AOC Clairette de Bellegarde et Costières de Nîmes
- AOC Côtes du Vivarais
- AOC Duché d'Uzès
- AOC Grignan-les-Adhémar
- AOC Luberon
- AOC Ventoux
- Les 18 Crus AOC des Côtes du Rhône
18 Crus du Rhône AOC
- Les 2 Vins Doux Naturals
- Les 22 Côtes du Rhône Villages avec nom géographiques
22 Côtes du Rhône Villages bearing a geographical name
- Les villes principales
Main cities



femmes
vignes
rhône

Our History

SAINT-GERVAIS

Typical little village of South of France, takes part of the twenty-one denominations Côtes du Rhône Villages of the Rhône Valley vineyard.

At the entrance of the Cèze Valley, and thanks to the Mistral and the Cévennes influence, the terroir brings freshness to the wines.

A FAMILY HISTORY OF FATHER TO DAUGHTER

Descendant of a family that works the vineyard since 1640, Claire Clavel Woman Winemaker strives every day to continue the story of several generations.

Supported by her father Denis and by her team of men and women who are the wealth of the business, Claire leads the 80 hectares always looking for more character, authenticity and conviviality.



- . The Family passion
- . The Know-how legacy
- . Authenticity, friendliness



OUR VINEYARD

It covers 5 municipalities : St Gervais, St Michel d'Euzet, Carsan, Bagnols sur Cèze and St Nazaire and over a hundred parcels.

This diversity is a major asset because it allows working on different terroirs and obtain different wine characters.

The Vineyard is located mostly on the commune of St Gervais, with well-exposed south slopes, composed of sand, clay and limestone soils along a cool and windy plateau.

SUSTAINABLE VITICULTURE

Engaged in sustainable viticulture, the Domaine Clavel works the vines respecting environment. The biological diversity maintain of the vine ecosystem is a daily challenge.

Each intervention is thought to limit its impact. Accurate knowledge of the land, careful observation of the weather and constant reflection are the keys for the viticulture of tomorrow. In line with this philosophy the Domaine Clavel joined Terra Vitis in 2010 and High Environmental Value (HVE 3) Certified in 2019 to ensure its clients transparency, traceability and quality.



Love the Earth like
The Moon Loves it...



At the Cellar

FROM GRAPE TO WINE

During the harvest, the grapes are carefully selected to be picked at optimum ripeness. Using traditional process with temperature control, maceration before fermentation, crushing and destalking, each grape variety is fermented in separate tanks.

THE BLENDING

Blending is the last step of the wine production. This final touch must be consistent with the previous stages, from harvesting grapes at perfect ripeness until winemaking. By mixing the different wines vinified by grape variety, by terroir, by land ... we elaborate the best wine possible for our pleasure, and yours !

INFLUENCE OF THE MOON

The moon exerts an influence on the vine, but also on the different stages of wine production. Indeed, wine is a "living" product that continues to evolve over time.... It is therefore important to take into account the lunar influences from the vine to the bottle.



During the tasting, a successful blend reveals the winemaker's style !



femmes
vignes
rhône

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Our labels

WHAT IS « HVE3 » ?

The HVE label is an environmental certification awarded to farms that comply with a certain level of environmental practices. The HVE label is a label awarded to winegrowers and farmers who have achieved the highest level of environmental certification, level 3. The HVE 3 label determines obligations in terms of results.



WHAT IS « TERRA VITIS » ?

Terra Vitis is an environmental certification found in all French wine regions. Protecting natural resources is one of the major issues, but it is not the only one. The health of the chief operating officer, his employees, his neighbors and consumers are equally important to Terra Vitis.

WHAT IS « VIGNERONS INDÉPENDANT » ?

The Independent Winemaker alone represents the entire wine industry. This man, who can be found at all stages of the vineyard and wine, has a very complete profession and applies in every way the charter of the independent winemaker.



WHAT IS « FEMME VIGNE RHÔNE » ?

The Rhône Vignes Women are all wine professionals from the Rhône Valley and hold various positions in the sector. They are winegrowers, traders, winemakers but also sommeliers, sales and marketing managers, in charge of communication or wine tourism...

WHAT IS « VIGNOBLE ET DÉCOUVERTE » ?

Created in 2009, the Vignobles & Découvertes label is awarded for a period of 3 years by Atout France to a tourist and wine-growing destination offering a wide range of complementary tourist products (accommodation, catering, cellar visit and wine tasting, etc.) and allowing the customer to facilitate the organization of his stay and to orient him on qualified services.



RÉGULUS

It is the brightest star in the constellation Leo, and one of the brightest in the night sky. It is a triple star system, about 77.5 light-years away from Earth.



SYRIUS

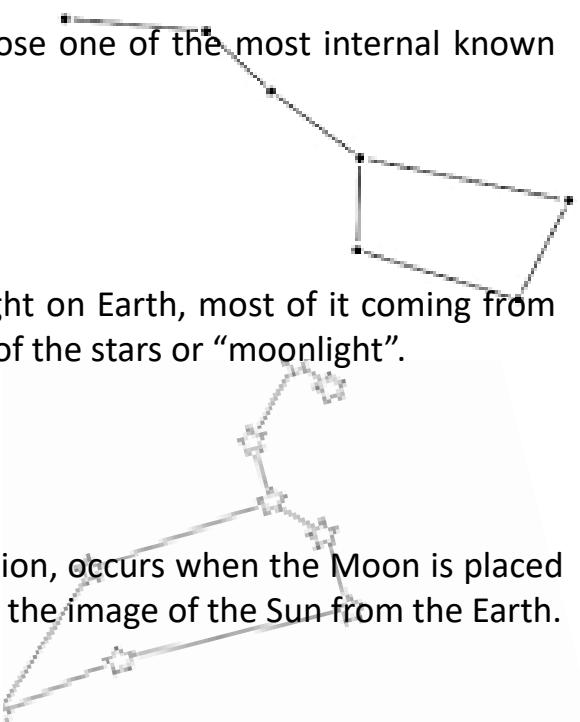
Syrius is the main star in the constellation Canis Major. Seen from Earth, Sirius is the brightest star in the sky after the Sun. It is part of the category of white stars.

CORDÉLIA

Cordelia is one of Uranus natural satellites whose one of the most internal known orbits.

CLAIR DE LUNE

Moonlight is the ambient light perceived at night on Earth, most of it coming from its natural satellite, the Moon, and a small part of the stars or “moonlight”.



ECLIPSE

A solar eclipse, or more exactly a solar occultation, occurs when the Moon is placed in front of the sun, totally or partially obscuring the image of the Sun from the Earth.



Mon histoire

De la vigne à la bouteille
De la bouteille à la table
UN TRAVAIL D'ÉQUIPE

Dans la joie et la bonne humeur
LE DÉPASSEMENT DE SOI
ON PEUT TOUT PERDRE EN 5 MN
La peur de la météo
Travailler des sols vivants
LA BIODIVERSITÉ
CONTINUER L'HISTOIRE...

De Père en fille !

Et peut-être de Mère en fille ?
Ne rien lâcher, tout donner...
De beaux raisins pour des bons vins
Ramasser à la bonne maturité
Le travail en cave : sublimer le Terroir
Vouloir le meilleur...à chaque nouveau millésime
Voyager pour faire connaître le fruit de son travail
Des rencontres formidables !
Partage, amitié, convivialité !
Ce n'est pas qu'une bouteille de vin
MAIS UN MOMENT DE VIE,
un morceau de cœur,
une partie de l'âme !

DOMAINE
CLAVEL

My story



FESTIVE WINES
IGP Oc White Rosé Red

From father to daughter !



Our range

**RÉGULUS & ON A
VISÉ LA LUNE
PLEASURE WINES**

Côtes du Rhône White
Côtes du Rhône Rosé
Côtes du Rhône Red



**CORDÉLIA & SYRIUS
AUTHENTIC WINES**

Côtes du Rhône Villages Chusclan Red

Côtes du Rhône Villages St Gervais White
Côtes du Rhône Villages St Gervais Red

**CLAIR DE LUNE, ECLIPSE
GASTRONOMY, EXCEPTION**

Côtes du Rhône Villages St Gervais White
Côtes du Rhône Villages St Gervais Red



Our range

SPIRITS

Grenache
Verveine
Cartagène



SATELLITES
Grape juice
Céleste, Sweet sparkling wine
Cassiopée, Sparkling wine



femmes
vignes
rhône

My story IGP OC WHITE

GRAPE VARIETY

Chardonnay

WINE MAKING PROCESS

Cold maceration (8-10 °C) to extract the maximum of aromas, débourbage, fermentation on low temperature (14-15 °C)

TERROIR

On sandy soils by the river, the vineyard consists of «high vines» (vignes hautes) of 1m20 high to obtain beautiful and big grape bunches with small berries to increase the intensity of the aromas.

TASTING

This wine presents a beautiful pale yellow color. The intense nose is marked by notes of exotic fruits and white fruits. In the mouth the wine is smooth with a nice attack. It has a nice roundness with a finish of aromas of fresh fruits.

WINE & FOOD PAIRING

Ideal as an aperitif or with exotic and spices dishes (curry, saffron) or sweet and savoury dishes as sea food.

PACKAGING

- Bottle 0.75 L
- BIB 5 L



Festive Wine



IGP OC ROSÉ

GRAPE VARIETIES

Caladoc
Muscat

WINE MAKING PROCESS

Cold pre-fermented maceration (8-10 °C) to extract the maximum of aromas and fermentation on low temperature (14-15 °C).

TERROIR

On sandy soils by the river, the vineyard consists of «high vines» (vignes hautes) of 1m20 high to obtain beautiful and big grape bunches with small grapes to increase the intensity of the aromas.

TASTING

This wine presents a beautiful pale pink color with blueish reflections. The nose is powerful and complex with aromas of lychee, rose and citrus fruits. The palate is round with a nice sweetness and the finish is biting.

WINE & FOOD PAIRING

Ideal as an aperitif or to accompany exotic dishes, salads, grilled food ...

PACKAGING

- Boute 0.75 L
- Magnum 1,5 L
- BIB 5 L



Festive Wine



My story

IGP OC RED

GRAPE VARIETIES

Merlot
Caladoc

WINE MAKING PROCESS

Crushing and destemming. Hot pre-fermentation maceration to extract nice aromas! Fermentation on Juice at 15-20 °C.

TERROIR

On sandy soils by the river, the vineyard consists of «high vines» (vignes hautes) of 1m20 high to obtain beautiful and big grape bunches with small grapes to increase the intensity of the aromas.

TASTING

This wine presents a beautiful and intense, shiny black cherry-like color with violet reflections. The expressive nose has notes of black fruits and violets. The mouth is round and smooth. The finish has notes of cocoa.

WINE & FOOD PAIRING

Ideal with grilled meat and spicy dishes.

PACKAGING

- Bottle 0.75 L
- BIB 5 L



Festive Wine



CÔTES DU RHÔNE WHITE

GRAPE VARIETIES

60 % Viognier
20 % Grenache
20 % Marsanne

WINE MAKING PROCESS

Wine making methods of cold pre-fermentation (10°-12° C) to extract the maximum of aromas. Then, maceration and primary fermentation at low temperature (16°-18° C).

TERROIR

Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year-round sunshine.

TASTING NOTES

This wine has a lovely pale-yellow color with golden tints. His nose, very expressive, reveals exotic and white fruits notes, pear, peach. The smooth mouth, has a good vivacity, subtle lemony fruits and a nice freshness.

WINE & FOOD PAIRING

Ideal for aperitif or with exotic and spicy dishes (curry, saffron) or sweet and savoury dishes made from fish.

PACKAGING

- Half bottle 0.375 L
- Bottle 0.75 L
- Magnum 1.5 L

Pleasure Wine



femmes
vignes
rhône



Régulus

CÔTES DU RHÔNE ROSÉ

GRAPE VARIETIES

80 % Grenache

10 % Syrah

10% Cinsault

WINE MAKING PROCESS

This Bled rosé is made after a 12 -24H cold pre-fermentation.

Maceration depending on the grape varieties. Fermentation up to 1 week at 14°C.

TERROIR

Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year-round sunshine.

TASTING

This wine presents a beautiful pale pink color with salmon highlights. The intense nose is marked by notes of Citrus, English candy and white fruit. The palate is round and fresh, and the long finish gives the wine a crispy texture with notes of white peach and lemon.

WINE & FOOD PAIRING

Best served cold with summer dishes such as pasta salads, cold starters, charcuterie and grilled meat.

PACKAGING

- Half bottle 0.375 L
- Bottle 0.75 L
- Magnum 1.5 L

Pleasure Wine



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CÔTES DU RHÔNE RED

GRAPE VARIETIES

60 % Grenache
30 % Syrah
10 % Marselan

WINE MAKING PROCESS

Crushing and destemmed. Vinification per parcel and per grape variety. "Remontage" (pumping over) and "delestage" (racking) with "pigeage" (treading with help of the treading robot). Control of the temperatures thanks to the "hydrothermiques" flags set in each tank.

TERROIR

Vines layed on slopping hills exposed to south. The soil features a clay and limestone mixture covered with stones. Mediterranean climate with hot, dry summers, mild winters and year round sunshine.

TASTING

Beautiful carmine red color, bright and deep. His nose, powerful and delightful, expresses notes of fresh red fruits wrapped with a nice touch of cocoa. The palate is soft and round, with a nice aromas of fresh fruit. Long finish on silky tannins.

WINE & FOOD PAIRING

This light and fruity red wine goes well with starters or first course like dried tomatoes pie or grilled meat.

CONDITIONNEMENT

- Half bottle 0.375 L
- Bottle 0.75 L
- Magnum 1.5 L

Pleasure Wine



femmes
vignes
rhône

VIN DE FRANCE – WITHOUT ADDED SULPHUR

GRAPE VARIETY

Syrah

VINIFICATION

Crushing and destemming. Vinification by grape variety and plot. Short fermentation at low temperature. Beautiful Syrahs vinified without sulphur!

SOIL

Clay-limestone and stony slopes surrounding the village of St Gervais. South-facing vineyards enjoying a Mediterranean climate (hot, dry summers, mild winters, high levels of sunshine).

TASTING

This wine has an intense ruby colour with purple highlights. The nose reveals aromas of black cherry, menthol and sweet spices, enveloped in a hint of toast. The palate is round and silky, finishing with velvety tannins. Very nice length with notes of jammy fruit and pepper.

FOOD PAIRING

Light, fresh and fruity, this wine is perfect for sharing with friends. It pairs well with grilled meats, but can also be enjoyed as an aperitif or with starters such as cold meats and cheeses.

PACKAGING

- Bottle 0.75 L

Friendly Wine



CÔTES DU RHÔNE RED

GRAPE VARIETIES

80% Syrah
15% Grenache
5% Marselan

VINIFICATION

Pressing and destemming. Vinification by grape variety and plot. Fermentation Short to low temperature.

TERROIR

Clay-limestone and stony hillsides surrounding the village of St Gervais. Vines facing south enjoying a Mediterranean climate (hot and dry summer, mild winter, great brightness).

TASTING

With a light dress with nice purplish reflections, the nose is very expressive on notes of small fresh red fruits. Nice attack in the mouth, roundness and a concentrate of fruit! Silky tannins!

FOOD & WINE PAIRINGS

Light fresh and fruity this wine of friends can accompany grilled meats but also to be drunk as an aperitif or as an appetizer to accompany charcuterie and cheeses.

PACKAGING

- Bottle 0.75 L
- BIB 5L



Pleasure Wine



femmes
vignes
rhône



Cordélia

CDR VILLAGE CHUSCLAN RED

GRAPE VARIETIES

70 % Grenache

20 % Syrah

10 % Carignan

WINE MAKING PROCESS

Crushing and destemmed. Vinification per plot and per grape variety. "Remontage" (pumping over the must) and "delestage" (racking) with "pigeage" (treading with help of the treading robot). Control of the temperatures thanks to the "hydro-thermiques" flags set in each tank.

TERROIR

Along the right side of the Rhône river, the appellation of Chusclan possesses rocky hilltops and a clay/sandstone bottom. It features a microclimate that is much drier than Saint Gervais this producing powerful and structured wines.

TASTING

This wine is dressed in a beautiful cherry red color with intense and bright hints. The nose gives off a powerful and elegant aromatic bouquet of ripe fruit aromas (black cherry and raspberry), garrigue and spices, accompanied by a subtle mineral touch. The palate is perfectly balanced, delicate, concentrated and crispy, the fruit coated by beautiful silky tannins. The finish is long, extending over liquorice and spicy notes.

WINE & FOOD PAIRING

This wine will go well with a duck confit as well as with more original dishes such as chili con carne or moussaka.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L

Authentic Wine



femmes vignes rhône

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CDR VILLAGES ST GERVAIS WHITE

GRAPE VARIETIES

30 % Viognier
70 % Roussanne

WINE MAKING PROCESS

Gentle pressing and extraction of only $\frac{3}{4}$ of the juice. Wine making methods of cold pre-fermentation (10°-12° C) to extract the maximum of aromas. Then, maceration and primary fermentation at low temperature (16°-18°C). Filtration and reincorporation of fines lees.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. "Les Cellettes" produce wines that have a very unique style and character.

TASTING

Clear and bright, this wine has a pretty pale golden yellow color with bright hints. The nose, elegant with a nice complexity, exudes scents of citrus, apricot and hawthorn. The mouth is full and rich. The balance between freshness and volume is perfect, that gives this wine a long aftertaste.

WINE & FOOD PAIRING

This wine will be ideal with olive and ham cake or with also a main course such as saffron risotto, stuffed potatoes or with fish and seafood.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L

Authentic Wine



CDR VILLAGES ST GERVAIS RED

GRAPE VARIETIES

70 % Grenache

30 % Syrah

WINE MAKING PROCESS

Crushing and destemmed. Vinification per parcel and per grape variety. "Remontage" (pumping over) and "delestage" (racking) with "pigeage" (treading with help of the treading robot). Control of the temperatures thanks to the "hydro-thermiques" flags set in each tank.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. "Les Cellettes" produce wines that have a very unique style and character.

TASTING

Beautiful carmine red color with bright hints. The nose is expressive with empyreumatic flavors (camphor), candied fruit and sweet spices. The palate is round and concentrated, wrapped in silky. Nice length...

WINE & FOOD PAIRING

This wine will be ideal as an accompaniment to a main course made from game (wild boar), lamb or rabbit (with olives).

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Authentic Wine





Clair de Lune

CDR VILLAGES ST GERVAIS WHITE

GRAPE VARIETIES

30 % Viognier

70 % Roussanne

WINE MAKING PROCESS

Destemmed and pressed in an inert setting. The juice is then settled for a period of 48 hours at low temperature before to be pumped off into oak barrels for fermentation. After primary fermentation the aging process begins where the wine is left on its lees and mixed around when needed.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. "Les Cellettes" produce wines that have a very unique style and character. It is important to underline the presence of the Mistral ("master" in provencal language): wind sometimes violent but needful and benefic for the development of the vines.

TASTING

This wine has a lovely golden color with verbena glints. The nose reveals all its complexity after ventilation, first you will find lily petal notes, then stewed fruit, apricot and syrup fruit, and at the end a mineral note. It's a powerful and well-balanced wine, with aromas of peach and pear, and a good length.

WINE & FOOD PAIRING

This complex wine goes well with exotic dishes (roasted pork confit with lemon) but also with scallops, foie gras or rabbit.

PACKAGING

- Bottle 0.75 L
- Magnum 1,5 L

Gastronomy Wine



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Clair de Lune

CDR VILLAGE ST GERVAIS RED

GRAPE VARIETIES

Grenache
Syrah
Carignan

WINES MAKING PROCESS

Fermented traditionally using techniques as *pigeage* (punching-down) and *delestage* (pumping over). The blend of the wines is done after ageing in oak casks.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. "Les Cellettes" produce wines that have a very unique style and character. It is important to underline the presence of the Mistral ("master" in provencal language) : wind sometimes violent but needful and benefic for the development of the vines.

TASTING

Beautiful garnet red dress. The nose, intense and powerful, exhale black fruits, spices, fresh leather. The mouth is round, concentrated with a very nice volume. The structure is well balanced. The finish is long with liquorice notes.

WINE & FOOD PAIRING

To drink during the meal, this wine goes well with meat of any sort (duck filet, roast beef, rabbit stew with olives) or spicy dishes (Tex Mex pork ribs, Moroccan pigeon).

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Gastronomy Wine



femmes
vignes
rhône

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Eclipse

CDR VILLAGE ST GERVAIS ROUGE

Eclipse was born out of passion, love of the profession, thirst for discovery, encounters, the desire to surpass oneself and to always improve oneself.

An exceptional cuvée vinified only in the years when the grapes reach an optimal quality....

"A beautiful Terroir,
beautiful Syrahs, a touch of Viognier,
a good team, manual work,
a natural fermentation
an ageing in barrels,
all our attention,
the quintessence of the Syrah,
of finesse, elegance, material,
the purity of the fruit..."

TASTING

Beautiful carmine red dress with garnet reflections. The nose exudes powerful and elegant aromas of crushed strawberry, ripe fig, liquorice and spices coated with a well controlled woody note. The palate is ample, creamy and delicate on candied fruit aromas. The tannins are fine and silky. The finish continues on zan and cocoa.

FOOD & WINE PAIRINGS

To drink during the meal, this wine will accompany very well meat of all kinds (duck breast, beef with string, rabbits with olives) or spicy dishes.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Exception Wine



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GRAPE JUICE

GRAPE VARIETY

100% muscat small grain.

ELABORATION

To be kept longer and under the best possible conditions, our grape juice is pasteurized, which consists of heating it between 62° and 88°C, before a sudden cooling, which allows the elimination of micro-organisms, while keeping the properties and flavors of grape juice.

TASTING

Thanks to a very aromatic grape variety, this grape juice develops apricot and honey notes, which will appeal to the whole family.

FOOD & WINE PAIRINGS

Taste or desserts, fruit tarts, as an aperitif in cocktail, its muscatel aromas can very well be combined with amber rum and a dash of lemonade for example.

PACKAGING

- 1 L bottle



CÉLESTE

NAMING

Aromatic Sparkling Wine – Sweet

GRAPE VARIETY

Fine Muscat

VINIFICATION

Ancestral Method, The ancestral method is the original method of a sparkling wine. It is done by fermentation spontaneous, it consists in bottling the wine prematurely, before the end of the alcoholic fermentation of the must. This without the addition of liqueur (drawing or shipping). Natural sugars of the grapes and yeasts are locked in the bottle or the fermentation will be able to resume. The carbon dioxide produced at this stage will create the effervescence of the wine.

TASTING

Light (8°), fresh and very aromatic, it reveals nice fine bubbles, aromas of fresh fruit and muscat grapes, a nice balance in the mouth between sweetness and freshness...

METS AGREEMENT

Savory sweet aperitif, or as a dessert with fruit tarts, pancakes, waffles, etc.

Serve at 8°.

PACKAGING

Bottle of 0.75 L



CASSIOPÉE

APPELLATION

Brut Nature sparkling wine, Blanc de Noirs

GRAPE VARIETY

Caladoc

VINIFICATION

A 'blanc de noirs' is made exclusively from the fermentation of black grape juice. Closed tank method. The second fermentation takes place in a pressure-resistant tank, where a liqueur d'expédition composed of sugar and yeast is added to the base wine. It is in this tank that the second fermentation takes place. The carbon dioxide produced by the liqueur d'expédition creates a boiling effect due to the internal pressure of the alcohol that forms.

TASTING

A sparkling wine with a pale gold colour and green and silver highlights. The bubbles are very fine and numerous. The mousse is creamy. On the nose, the wine has notes of citrus, hazelnut, white flowers and fresh bread. On the palate, the attack is fruity and mineral. This wine is light and lively.

FOOD AND WINE PAIRING

Enjoy it any time! As a sweet and savoury aperitif, with dessert or in cocktails! Serve at 8°C.

PACKAGING

0.75 L bottle



GRENACHE

GRAPE VARIETY

100% grenache.

NAME

Wine of red liquor.

ELABORATION

Selection of old grenache in perfect health, maceration with pigeage and fermentation in small container. Fermentation is stopped by the addition of brandy to the must. This is called mutage. The resulting wine holds ~20° and retains a level of unfermented sugar that will give it roundness, even sweetness. The mixture of brandy and wine will reveal the aromas it contains, and give it an aging capacity. Aging in barrels for 7 years.

TASTING

Of sustained color, powerful and generous very fruity, it is distinguished by its complex aromas of red berries, chocolate, caramel, coffee...

FOOD AND WINE PAIRING

This grenache will be perfect as an aperitif or digestive, but it is also ideal to accompany a dessert made with red fruits and goes very well with chocolate. Serve lightly chilled or between 14 and 16°C.

PACKAGING

Bottle of 0.75 L.



VERVEINE

NAME

Spirit drink with vervain.

ELABORATION

The vervain leaves are long and sharp, emitting a citrus fragrance with a spicy and aromatic flavour. The vervain leaves macerate in the brandy. After filtration we add a thick syrup obtained by melting sugar in water.

TASTING

The liquor is characterized by a very typical nose of lemon verbena of exceptional power with a breadth in the mouth and a long aromatic persistence.

FOOD AND WINE PAIRING

Very aromatic this liqueur is ideal in digestive, or for the Norman hole accompanied by a lemon sorbet for example. In addition, some recipes for vervain cocktails are ideal as an aperitif! Keep in the freezer.

PACKAGING

Bottle of 0.75 L



CARTAGÈNE

GRAPE VARIETY

100% Muscat small grains.

NAME

Wine of white liquor.

ELABORATION

Childhood memory that respects the traditional recipe of my grandfather; the partially fermented must of the muscat grapes is mutated to the wine brandy.

TASTING

This liqueur wine attracts the eye with its golden and luminous reflections. The nose is very powerful, and let's appreciate the notes of candied fruit, honey, linden.

FOOD AND WINE PAIRING

For the starter in the melon, as an aperitif or for dessert. Can also be perfectly combined with foie gras or with blue-veined cheeses for example.

PACKAGING

Bottle of 0.75 L.

